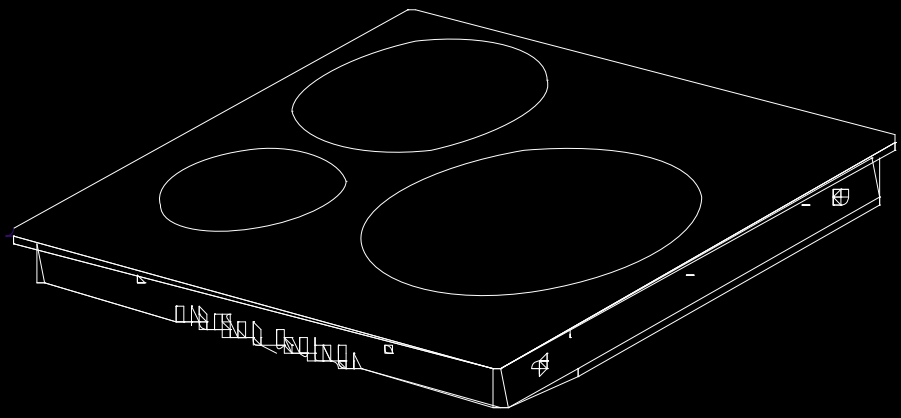
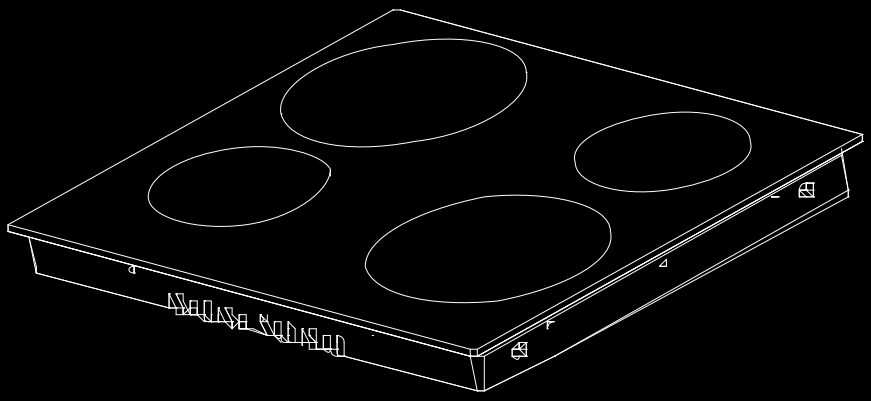
20100618 issue 2

60cm Built In Induction Cooktop





Installation and User manual

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This manual explains the proper installation and use of your appliance, please read it carefully before using even if you are familiar with the product. The manual should be kept in a safe place for future reference. In case of failure, only the Authorized Service Technician may repair this hob. Otherwise the guarantee will be null and void.

Warning

General safety

- The appliance must only be installed and connected by trained, qualified Service Technician.
- Built-in appliances may only be used after they have been installed in to suitable spaces and work surfaces that meet standards.
- In the event of faults with the appliance or damage to the glass ceramic(cracks, scratches or splits), the appliance must be switched off and disconnected from the electrical supply, to prevent the possibility of an electric shock.
- Repairs to the appliance must only be carried out by trained, qualified Service Technician.
- The technical and identification data for the hob figure on the reference plate fixed to the appliance.
- This reference plate must be consulted before making the electrical connections.
- The electrical connections must be made by specialist aware to the legal and regulatory, requirements in each country.
- If the cable is damaged in any way it must be replaced by the manufacturer or after sale service or by authorized technical staff, to avoid hazard.

Correct use

- People (including children) who, because of their physical, sensory or mental capabilities or their inexperience or ignorance are not able to use the appliance safely should not use this appliance without supervision or instruction by a responsible person.
- This appliance should be used only for normal domestic cooking and frying of food.
- The appliance must not be used as a work surface or storage surface.
- Additions or modifications to the appliance are not permitted.
- Do not place or store flammable liquids, highly inflammable materials or fusible objects (e.g. plastic film, plastic, aluminum) on or near the appliance.
- Do not heat an empty pan on the appliance.

Children's safety

- The cooking zones will become hot when you cook. Therefore, always keep small children away from the appliance.
- The appliance is not intended for use by young children or infirm persons without supervision.
- Young children should be supervised to ensure that they do not play with the appliance.
- To avoid small children and pets unintentionally switching the appliance on, we recommend activation of the child safety device.

Safety during use

- Remove stickers and film from the glass ceramic.
- There is the risk of burns from the appliance if used carelessly.
- Cables from electrical appliances must not touch the hot surface of the appliance or hot cookware.
- Overheated fats and oils can ignite very quickly. Warning! Fire hazard!
- Switch the cooking zones off after each use.
- Users with implanted pacemakers should keep their upper body at least 30 cm from induction cooking zones that are switched on.
- Risk of burns! Do not place objects made of metal, such as knives, forks, spoons and saucepan lids on the cooking surface, as they an get hot.

Safety when cleaning

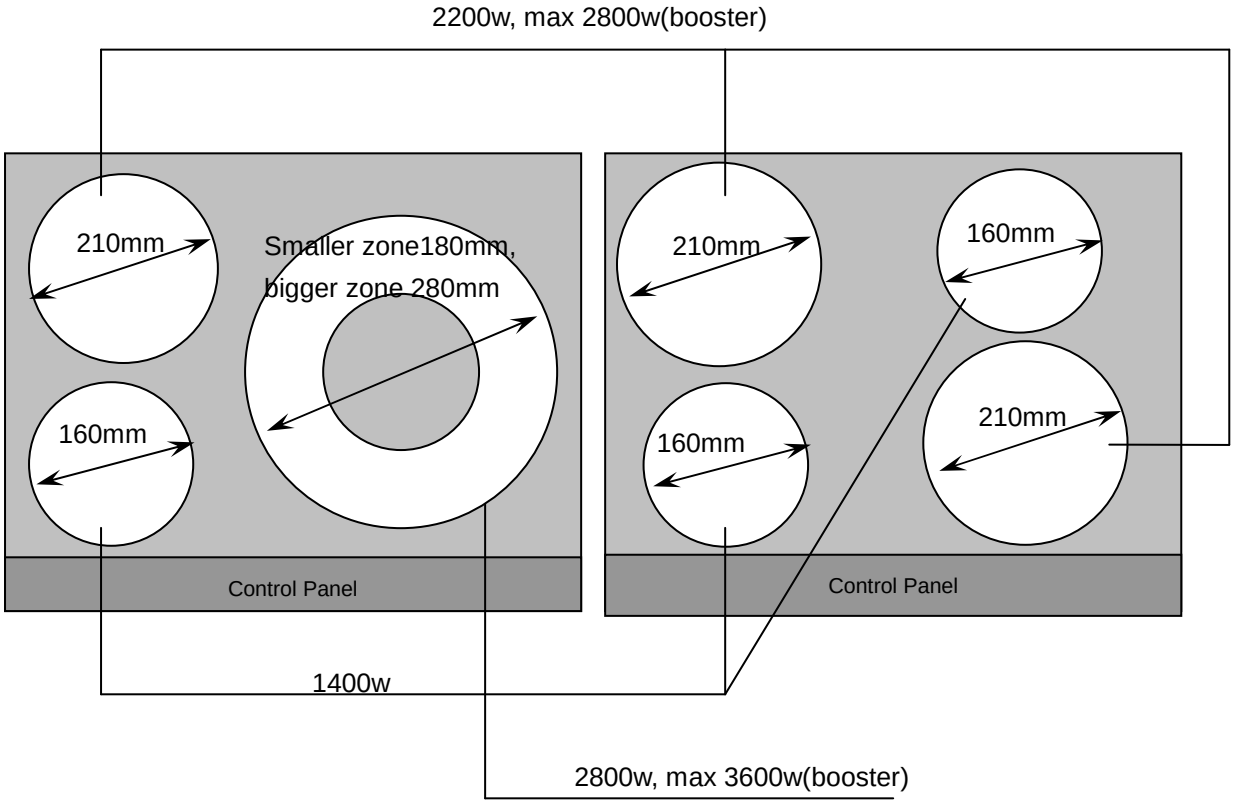
- For cleaning, the appliance must be switched off and cooled down.
- For safety reasons, the cleaning of the appliance with steam jet or high pressure cleaning equipment is not permitted.

How to avoid damage to the appliance

- The glass ceramic can be damaged by objects falling onto it.
- The edge of the glass ceramic can be damaged by being knocked by the cookware.
- Cookware made of cast iron, cast aluminum or with damaged bottoms can scratch the glass ceramic if pushed across the surface.
- Objects that melt and things that boil over can burn onto the glass ceramic and should be removed straightaway.
- Do not use the cooking zones with empty cookware or without cookware.
- To avoid damaging cookware and glass ceramics, do not allow saucepans or frying pans to boil dry.
- The ventilation gap of 5mm between the bench top and front of the unit underneath must not be obstructed.

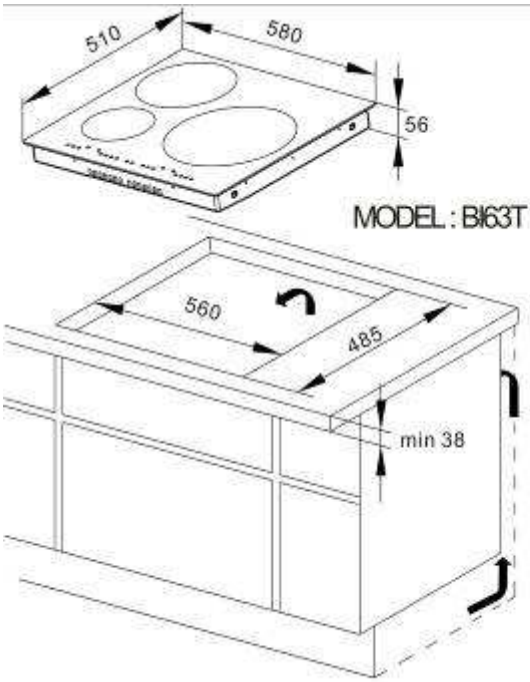
Disposing of the appliance

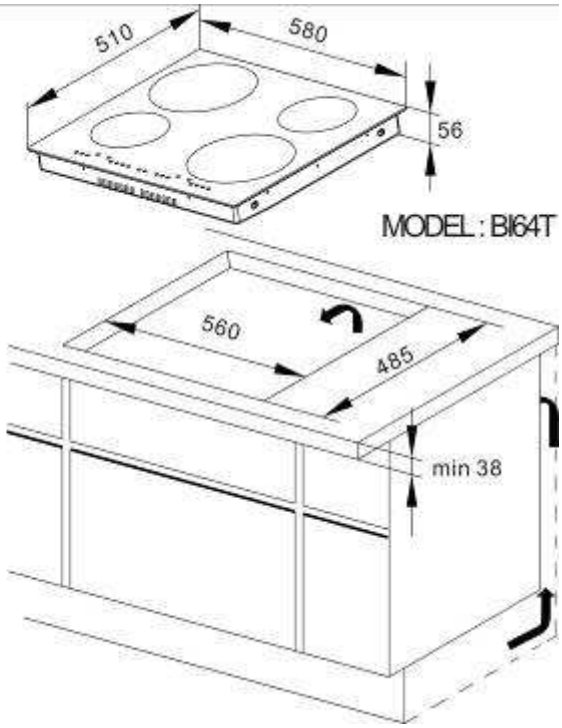
When disposing of the appliance, do not throw it into regular municipal waste container. Instead, bring it to electrical and electronic waste recycling facility or salvage center. An advisory label has been put on the appliance, the instructions manual and packaging. This Appliance has been manufactured of recyclable materials. By bringing old appliance to a recycling facility, you show that you care about the environment. Ask your local environmental care authority for information on the location of such facilities.


2200w, max 2800w(booster)
210mm
Smaller zone180mm,
bigger zone 280mm
160mm
Control Panel
210mm
160mm
160mm
210mm
Control Panel
1400w
2800w, max 3600w(booster)

BI63T **BI64T**

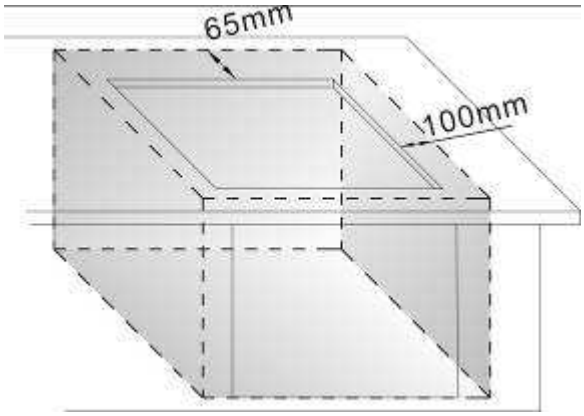
1. Bench top Cut-out Dimensions





Important

There must be a minimum distance of 100 mm between the hole in the bench top and the wall panels of the adjoining cupboards. If the bench top is more than 30 mm thick, or if hob is placed on a false top, the ventilation holes of the hob must not be obstructed and be given adequate clearance as shown in the figures below (Point 2, *to install your appliance above cupboard with door*).



2. Placement of the Induction Hob

Your appliance can be installed above a drawer, cupboard with a door or an oven.

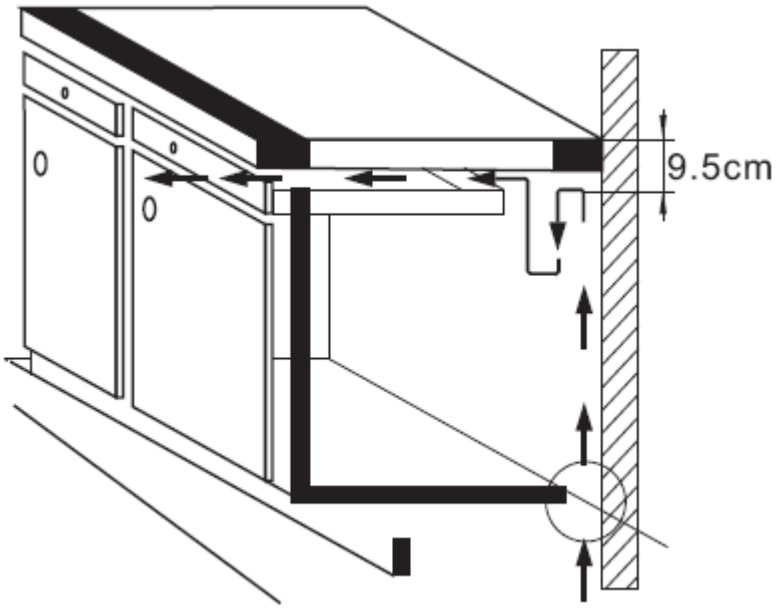
Note: The electronic circuits of the induction hob must be cooled by a flow of fresh air as shown in the diagram below and the Important Note below must be carefully adhered to.

Important:

Your induction hob needs an air inlet at the rear of the cupboard and an air outlet at the front of the cupboard.

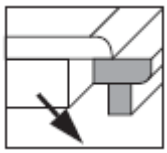
- *To install your appliance above drawer*

There must be adequate ventilation space between the base of the Induction hob and the drawer positioned directly below. The greater the distance between the hob and the drawer below it, the better the hob will function.

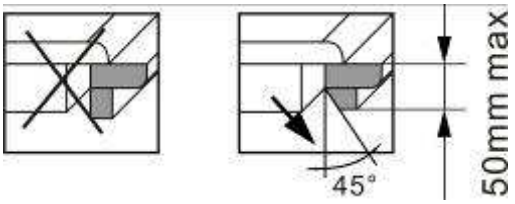


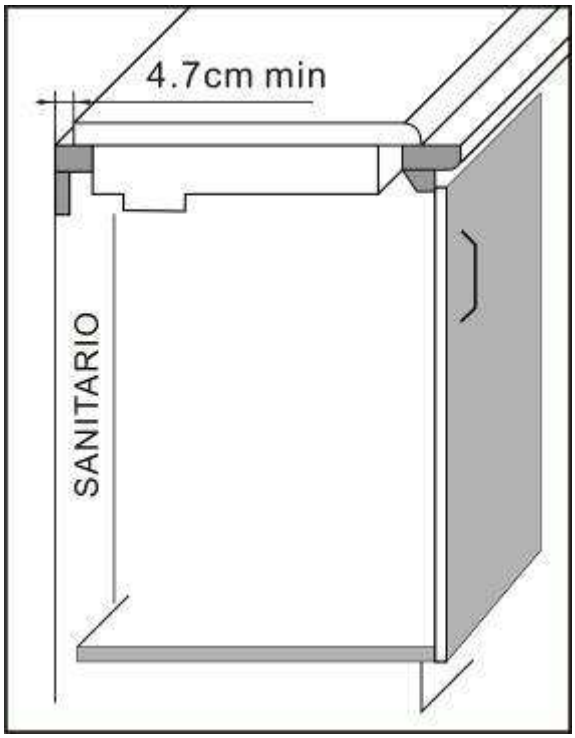
- To install your appliance above cupboard with door

The ventilation holes of the hob should ideally have a clear path to the cupboard door, this can be achieved without alteration if the cabinet compartment cross bar is small and distant from the ventilation holes.



If the Cabinet compartment cross bar is large and obstructing the venting holes of the hob, make a beveled cut in the cross bar (As shown below) to achieve adequate clearance around the venting holes.



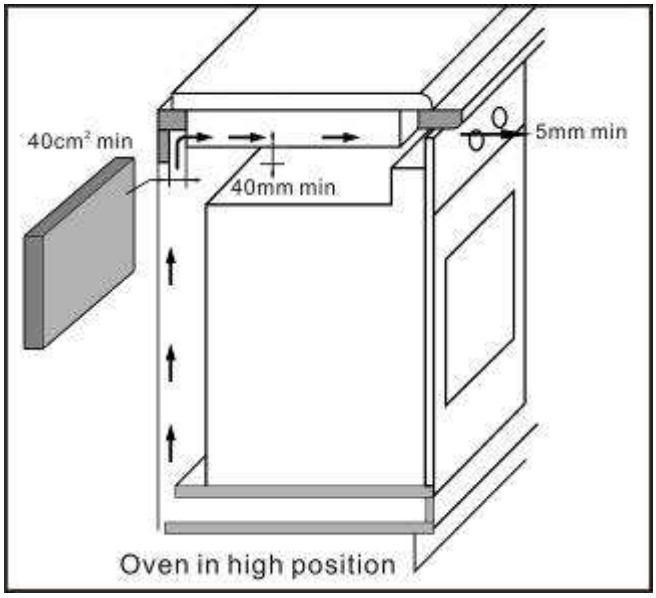


- To install your appliance above an oven

The Induction hob may be flush-mounted above an oven of the same brand.
This oven has an upper ventilation system and can therefore be installed in a elevated position.
To do this, remove the front cross bar of the cupboard and allow for a minimum space of 5 mm between bench top and top of the oven to facilitate adequate ventilation .

Important:

Your induction hob must NOT be installed above a dishwasher, washing machine, refrigerator or freezer



3. Preparation

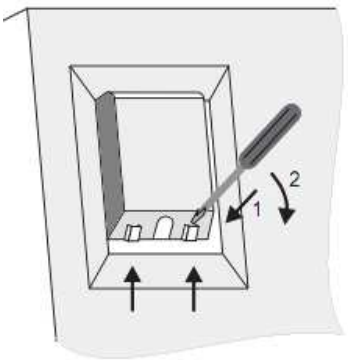
Ensure that surface directly surrounding the cut –out in the bench top is free of grease and dust to provide clean surface for adhesion of the seal .

4. Electrical connection.

Important:

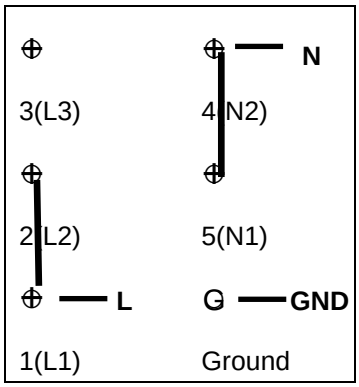
- If the supply cord is damaged in any way it must be replaced by the manufacturer, after sales service or by authorized technical staff, to avoid hazard.
- It must be connected to mains power supply via a socket outlet complying with EEC publication 7 and a single-pole cut-off device with a contact opening distance of at least 3 mm.
- If the mains power supply where the hob is to be installed is different from 220...240V~, make the connection as shown in the enclosed diagrams.(The cable must be able to withstand temperatures of 120C). Before doing this disconnect from the mains supply. A good earth connection is necessary and a switch for disconnecting all the phases must be placed accessibly, with a minimum distance of 3 mm between contacts.

Step 1: Open terminal board cover at rear panel of appliance.

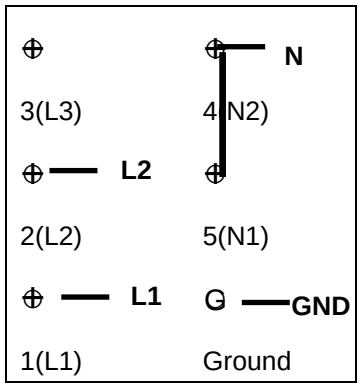


⊕	⊕
3(L3)	4(N2)
⊕	⊕
2(L2)	5(N1)
⊕	G
1(L1)	Ground

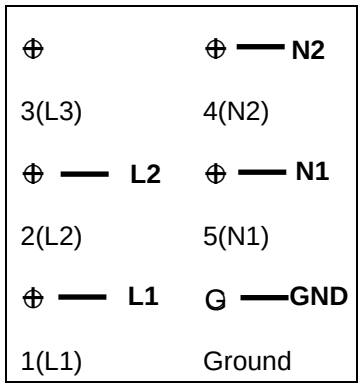
Step 2: Find out your electrical network type and connect wires as below:



3 wires, Nominal phase



5 wires, nominal phase



2 sets of power network

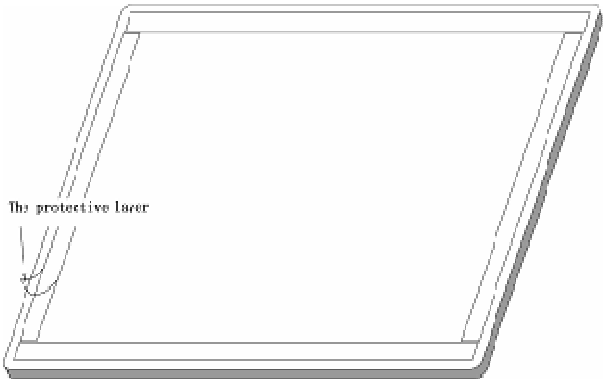
Step 3: close the cover and complete electrical connection.

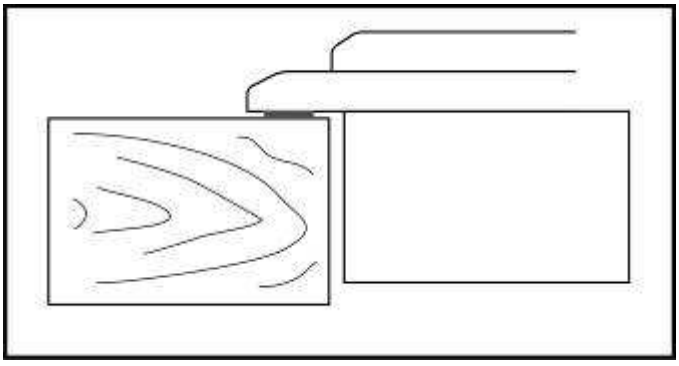
5. Positioning the appliance

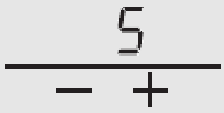
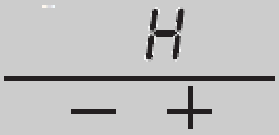
a. Place the hob face down onto a flat surface.

b. Remove the protective film from the self adhesive seal that surrounds the base of the glass plate.

c. Place the Induction hob in the hole cut into the bench top and firmly press it down in position to seal the two surfaces.





Display	Description	Explanation
	Zone indicators	These show the above touch control sensor is controlling which zone of the appliance.
	Increase/decrease power setting	Power setting of the zones, from 0 to 9, for example, this display shows power selected at level 5 
	 Residual heat indicator	An H lights up on the power display to indicate that a particular zone is very hot and should not be touched. It may remain on up to approximately 30 minutes. Depending on the power setting selected.
	Direct access sensors	These allow the zone to be run directly from selected level to level 9.
	Booster sensor	This allows the zone to be turned directly to the maximum achievable power setting (on some zones only) for 10 min.
	On/Off sensor	Turn on/off the appliance. You will see “0” display above power setting when turn on the appliance.
	Child lock	Press the button for 3 seconds to turn on or off child lock function. When it is activated, none of the other buttons can be activated. This will be indicated on the whole of the touch control.
	Timer sensors	For setting a cooking time between 0 and 99 minutes on the selected zone.

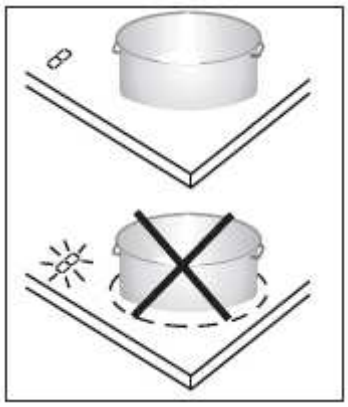
Timer:

You can program your appliance to let it keep cooking at desired power setting and duration.

1. Press timer “+” to initiate timer function, a “t” will display.
2. Press timer “+” or “-“ to set cooking duration you wanted, maximum duration is 99min.
3. Press power “+” or “-“ to select which zone you want to program and to set cooking power you wanted, a light will display near the power level digit.
4. Wait for around 5 second, timer program will start according to setting you selected.

*If you want to cancel during the timer is running, press timer “-“ to decrease the timer duration until 00.

To choose proper pan



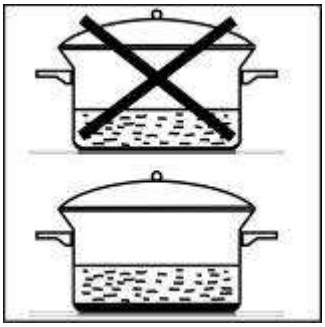
You appliance can tell whether the pan you are using is suitable or not. If the power indicator is flashing, that means pan is not suitable and won’t heat up. Following up below points will help you choose proper pan.

1. Choose proper pan bottom size

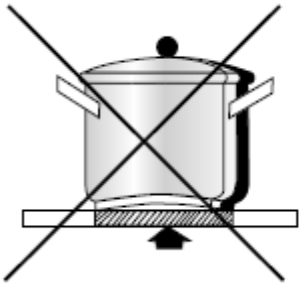
Zone Diameter(mm)	Suggested minimum pan bottom diameter(mm)
160	120
210	180
280	160

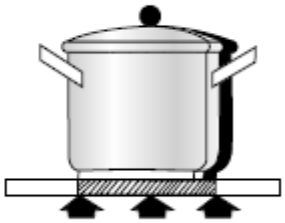
2. Choose proper pan base

Different types of pan are suitable for induction cooking, but those with a thick base are the best.



It is recommended to use flat-bottom pans with. Do not use pans with a rough base to prevent scratching the heat surface of the cooktop



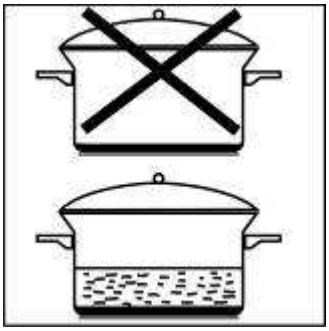


3. Choose proper pan material

Glass, ceramic, earthen-ware, aluminum, copper and non-magnetic stainless steel pans are generally unsuitable. However, enameled stainless steel pans with a special base suitable for induction cooking may be used (make sure the pan is labeled as suitable for induction cooking).

Caution:

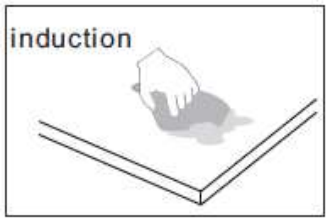
- Avoid scraping the glass of the hob when you move the pans. Lift them up to move.
- Do not leave any cooking utensils on the hob when it is switched on. It could detect them as pans and heat them up.
- Never heat an empty pan.

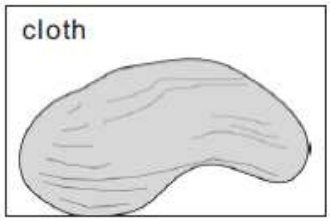


Caution:

Before maintenance or cleaning is carried out, the range hood should be disconnected from the main power supply. Ensure that the range hood is switched off at the wall socket and the plug removed.

- Spills and splashes will not harden and stick to the glass, as it hardly heats up.
- Both Vitro-ceramic and induction rings should however be cleaned of any spills or splashes as quickly as possible.
- Slight stains can be removed with kitchen paper or cloth.
- More resistant stains will need specific product for vitro-ceramic glass. Follow each product's inductions.





Important:

- Do not use abrasive products or cleaning powders as these could scratch the hob.
- Do not use a steam cleaner.
- If any cracks should appear on the surface of the glass, unplug he appliance immediately.
- Do not use any part of the hob until a new vitro-ceramic glass has been installed.

Problem	Possible causes	What shall I do
The induction hob is not working. The pilot lights on the keypad are all off	There is no electrical supply to the appliance. The supply or connection is defective.	Check the state of the electrical installation. Check the fuses and differential switches.
The differential switches of your installation are triggered when the hob is switched on.	The hob connection is defective	Check the connection is OK.
The induction hob switches off during use. The message "C" appears.	The electronic circuits have heated up.	Check the conformity of your installation, particularly the air inlets and outlets, as indicated in the instructions.
The induction hob switches off during use. An intermittent beep sounds.	A pan has boiled over onto the controls.	Press any button. The beeping will stop. Clean the controls and continue cooking.
The pilot lights on the keypad continue to flash when the hob is functioning.	The pan being use is not suitable for induction cooking.	Use a compatible pan. pans can be tested with the magnet.
The hob continues to ventilate for several minutes after switching off.	The electronic circuits are cooling down.	This is normal.
The hob is not working and a different message appears.	The electronic circuit is not working correctly.	Contact the after-sales service.

The benefits conferred by this warranty are in addition to all implied warranties, other rights and remedies in respect of the product which the consumer has under the Trade Practices Act and similar State and Territory Laws.

The original purchaser of this Bellini product is provided with the following warranty, subject to the following warranty conditions.

This product is warranted for a period of 2 years from the date of purchase for all parts defective in workmanship or materials. Should an instance occur where the product is deemed faulty, the product will need to be returned to the retailer where it was purchased to be replaced free of charge or a refund issued. In order to obtain an exchange or a refund, proof of purchase must be presented to the retailer.

WARRANTY CONDITIONS

1. This warranty is only valid for appliances installed and used according to the manufacturer's instructions.
2. This warranty does not apply to damage caused if your appliance has been dismantled, repaired or serviced by any person other than someone authorized by the Company.
3. If you live outside the service area of the Company or one of its service agents, this warranty does not cover the cost of transport of the appliance for service nor the service agent's traveling costs to and from your home.
4. If you are required to transport the appliance to the Company or its service agent, you must ensure it is securely packed and insured. The Company does not accept any responsibility for loss or damage of the appliance prior to it being received by the Company or its service agent.
5. This warranty does not cover loss, damage or expense to this appliance caused directly or indirectly by power surges, electrical storm damage or connected to incorrect power supply.
6. The Company (and any company related to the Company) will not be liable for any special, incidental or consequential damages or for loss, damage or expense or for personal injury or loss or destruction of property arising directly or indirectly from the use or inability to use this appliance or any of its parts.
7. Warranty will only be given where proof of purchase is provided, e.g. original invoice.
8. Not designed or warranted for industrial or commercial use (Commercial use applies to shops, offices, schools, factories & workshops etc.).

DO NOT SEND IN THIS WARRANTY

Fill out the following details and file with your purchase invoice.

RETAIN & FILE WITH YOUR RECEIPT

Your Purchase Receipt/Invoice is proof of date of purchase. You must be able to present it at the place of purchase to obtain a replacement or a refund.

GSM Sales Pty Ltd reserves the right to discontinue items, modify designs and change specifications without incurring obligation.

Whilst every effort is made to ensure that descriptions, specifications and other information in this publication is correct, no warranty is given in respect thereof and the company shall not be liable for any errors therein.

You may not make claim under this warrantee unless the defect claimed is due to faulty or defective parts or workmanship. GSM Sales is not liable in the following situations (which are not exhaustive): 1. accident, 2. misuse or abuse including failure to maintain, 3. normal wear and tear, 4. power surges, electrical storm damage or incorrect power supply, 5. incorrect or incomplete installation, 6. incorrect operation and use, 7. any modification to appliance without consent, 8. the appliance is serviced by anyone other than a GSM Sales authorized service agent.

For warranty service contact 1300 373 199 to connect you to the nearest authorized service center

Purchased from: _____

Co. Name: _____

Address: _____

Date of Purchase: _____

NOTE: Consistent with our continuing product development policy, improvements may have been made which render the contents of this package slightly different to that shown.

NOTES:

G S M
Gerard Sourcing & Manufacturing

GSM Sales Pty Ltd.

The GSM Sales Pty Ltd. Group of Companies has a policy of continual improvement throughout the product range. As such the unit contained within may differ slightly from the unit illustrated on the pack.

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N1028